

Chu Chee Salmon with Vegetables

Serves: 1

Prep time: 5 Minutes

Cooking time: 12-15 Minutes

Ingredients:

- 1 salmon fillet
- 3 tablespoons coconut cream
- 2-3 teaspoons red curry paste
- 1 tablespoon oil
- 1 kaffir lime leaf, finely sliced
- ½ teaspoon fish sauce
- 1 teaspoon lime juice
- ½ bunch broccolini or asparagus
- 4 thick slices sweet potato



*Another flavoursome version of a very popular fish fillet. This is a must try elegant dish. **Enjoy!***

Method:

- Heat oil in a frying pan over medium heat, add the salmon and cook 2-3 minutes each side or until cooked through. **Do not over cook.** (Time will depend on thickness of the fillet.) Salmon is cooked when the flesh just starts to separate at the thickest part and turns a pale pink colour
- Place fish onto a serving plate, set aside. **Remember the fish will keep cooking while resting**
- Add the vegetables to the same pan with a little more oil if necessary, char cook for 2-3 minutes each side until just fork tender.

Meanwhile while fish is resting

- Mix the coconut cream, red curry paste, kaffir lime leaf, fish sauce and a splash oil together
- Place the mixture into a small saucepan, cook over medium heat until it thickens slightly
- Arrange the fish and vegetables on a serving plate, pour the sauce over fish
- **Serve and Enjoy!**